

Mountain View room + exposed deck

80 seated / 100 cocktail

Paired with the Mountain View Room, the Mountain View Deck provides a versatile indoor/outdoor space with two gas fireplaces, and a shade structure. Please note, the deck is an outdoor space and therefore susceptible to weather.

WEDNESDAY & THURSDAY

\$3,000 food & beverage minimum • 3hrs

FRIDAY-SUNDAY

\$6,000 food & beverage minimum • 3hrs

\$1000/hr for additional time

Mountain View room

45 seated / 55 cocktail

Breathtaking mountain views define Acreage's most versatile space. Gather around for a large happy hour, reception, or host a private dinner for up to 45. Utilize a 75" TV, house speakers for music, and a wireless microphone for any event. (rental fees apply for AV)

WEDNESDAY & THURSDAY

\$1,500 food & beverage minimum • 3hrs

FRIDAY-SUNDAY

\$4,000 food & beverage minimum • 3hrs

Any unmet amount in food and beverage will be applied as a room charge.

\$500/hr for additional time



EVENTS

Acreage by Stem Ciders features over 4,000 square feet of private event space, ranging from intimate dining experiences, corporate meetings, weddings, birthday parties, celebrations, and large gatherings paired with uninterrupted views of the flatirons.

Thanks to our cider house team's dedication to quality, and our passion for connecting our guests' experience with the land around them, your event at Acreage can be customized to fit your vision while creating an experience that's uniquely you and true to the Colorado lifestyle.

INCLUDED IN YOUR EVENT

- Bespoke culinary & tasting experience
- Custom menus (*food & beverage charges not included*)
- Food and beverage service
- Room set up to your specifications
- Rental & event coordination
- Wireless high-speed Internet
- Audio & visual equipment *rentals
- An incredible, kind, and hardworking staff that cares!

**Pricing for weddings production will be different due to labor costs. Please inquire about these pricing differences.*

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tax, gratuity, and admin fees are not included in minimums
full buyouts are available, please inquire for pricing and availability

Mountain View Room & Full Deck

120 seated / 140 cocktail

This space is perfect for larger gatherings of 100 or more guests. The full deck can be transformed into a dance floor, cocktail hour, or seated dining experience. Equip with heaters, misters, and sunshades this space is versatile, while still keeping that private event feel.

WEDNESDAY - THURSDAY

\$5,000 food & beverage minimum • 3hrs

FRIDAY-SUNDAY

\$10000 food & beverage minimum • 3hrs

*\$1,500/hr for additional hour



Full Acreage Buyouts

300 seated / 600 +

Enjoy nearly unlimited outdoor space with a tented party on the south side of our Acreage restaurant space. The Acreage Vista offers more privacy while maintaining our all-important mountain views.

MONDAY - TUESDAY

\$25k f&b minimum * 4 hours

WEDNESDAY - THURSDAY

\$35k f&b minimum * 4 hours

FRIDAY - SUNDAY

\$50k f&b minimum * full day

*partial buyouts & winter pricing are available.

Tent rentals

60 seated / 100 cocktail

WEDNESDAY - THURSDAY

\$1,000 food & beverage minimum • 1hr

FRIDAY - SUNDAY

\$2000 food & beverage • 1 hrs minimum



Barrel room

35 seated / 45 cocktail

Private and intimate, the Barrel Room at Acreage is lined with cider-filled barrels and offers a unique opportunity to immerse you and your guests in the cider house experience. Located just off our production space, the Barrel Room is perfect for gourmet cider and food pairings, rehearsal dinners, and cider lovers' happy hours.

WEDNESDAY-THURSDAY

\$1,500 food & beverage minimum • 3hrs

FRIDAY-SUNDAY

\$2,000 food & beverage minimum • 3hrs

BARREL ROOM VENUE RENTAL FEE: \$200





SNACK MENU

served family style or buffet

\$35 per person

per person group order, not individually plated choice of:

- **MINI BEEF MEATBALLS - OR - BRATWURST**
- **MINI SOFT PRETZELS**
- **GREEK OLIVES**
- **PIMENTO CHEESE - OR - HUMMUS**



A LA CARTE PLATTERS

minimum of 2 per item selected

- **GREEK OLIVES** | fennel pollen 7-10 ppl \$25 (GF)
- **PIMENTO CHEESE PLATTER** | lavosh crackers, pickles 7-10 ppl \$40 (GF + \$1pp)
- **HUMMUS PLATTER** | hummus, chile buttermilk, pickled & fresh vegetables 7-10 ppl \$40 (GF)
- **CHARCUTERIE BOARD** | chef's selections 10-15ppl \$100 (GF + \$1pp)
- **BRATWURST PLATTER** | sauerkraut, mustard aioli (add hoagie roll +2 [G]) 10-15ppl \$45
- **MINI BEEF MEATBALLS** | piperade sauce, pecorino 7-10ppl \$45 (G)
- **MINI SOFT PRETZELS** | mustard, cider cheese 7-10ppl \$35pp (G)

DINNER TIERS

served family-style or buffet (groups over 20 ppl buffet style only)

\$30 per person

per person group order, not individually plated

- **SEASONAL GREEN SALAD** | seasonal (GF, VEG, DF, NF)
- **COLESLAW** | homemade cabbage blend (GF, VEG, NF)
- **ACREAGE FRITES** | fresh fries with elevation ketchup (GF, DF, NF, VEG)
- **BBQ PULLED PORK SANDWICH** | sweet honey BBQ sauce (G, DF, NF) add GF bun +2pp
- ***BBQ JACKFRUIT AS A VEGETARIAN OPTION (MINIMUM OF 10 ORDERS)**

\$45 per person

per person group order, not individually plated

- **GREEN SALAD** | sub seasonal salad +5 pp (GF)
- **CHOICE OF ONE SIDE** | one selection for entire group
- **CHOICE OF ONE PROTEIN** | one selection for entire group
- **GLUTEN FREE CIDER DONUTS** | seasonal jam (GF)

\$55 per person

per person group order, buffet option only

- **GREEN SALAD** | (GF) sub seasonal salad +5 pp
- **CHOICE OF TWO SIDES** | two selections for entire group
- **CHOICE OF TWO PROTEIN** | two selections for entire group
- **CHOICE OF ONE DESSERT** | one selection (GF options)



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SELECTIONS see descriptions on page 3

proteins

- **BBQ ROASTED CHICKEN** |(GF)
- **PORK LION** | (GF)
- **FLANK STEAK** | (GF)
- **SALMON FILLETS** | (GF)
- **EGGPLANT PARMESAN** |(GF)

sides

- **CORNBREAD POPOVERS** | (GF)
- **PATATAS BRAVAS** | (GF)
- **ROASTED BEETS** | (GF)
- **ACREAGE FRITES** | (GF)
- **BASQUE FRITES** | (GF)
- **SEASONAL ROASTED VEG** | (GF)
- **ROASTED BEETS** | (GF)
- **BRUSSEL SPROUTS** | (GF)

desserts

- **GLUTEN FREE DONUTS** | (GF)
- **BROWNIES** (GF)

A LA CARTE

sides per person charge, minimum 20 orders per item

- **CORNBREAD POPOVERS** | cider honey butter (\$5pp) (GF)
 - **PATATAS BRAVAS** | paprika tomato sauce, herbed aioli (\$6 pp) (GF)
 - **ACREAGE FRITES** | cider aioli, Elevations ketchup (\$4 pp) (GF)
 - **TRUFFLE FRITES** | compound butter, pecorino (\$7 pp) (GF)
 - **SEASONAL BAKED BRUSSEL SPROUTS** | balsamic glaze, and seasoned (\$8 pp) (GF)
 - **SEASONAL ROASTED BEETS** | crumbled goat cheese, mustard vinaigrette, pea tendrils (\$7 pp) (GF)
 - **SEASONAL ROASTED VEGETABLE** | maple carrots: parsley puree, goat cheese, microgreens, cracked coriander (\$9 pp)
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proteins per person charge, minimum 20 orders per item (excludes holiday protein options)

- **BBQ ROASTED CHICKEN** | Stem Cider BBQ sauce (\$9 pp) (GF)
 - **PORK LOIN** | sweet tea brined, herb compound butter, apple compote (\$8 pp) (GF)
 - **FLANK STEAK** | chimichurri, compound butter (\$10 pp) (GF)
 - **SALMON FILLETS** | grilled lemon, Italian salsa verde (\$9 pp) (GF)
 - **EGGPLANT PARMESAN** | tomato passata, basil, mozzarella (\$12 pp) (Platter Option - 15-18ppl \$170) (GF)
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\$10 kids food menu

for kids 4 - 10 years old

- **CHOICE OF ONE PROTIEN** | choose from chicken tenders (GF, NF) or mac and cheese (VEG, NF)
 - **MIXED SEASONAL FRUIT** | seasonal berries and melon (GF, DF, NF)
 - **ACREAGE FRITES** | fresh fries with elevation ketchup (GF, DF, NF, VEG)
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holiday protein options - Nov-Jan

(additional to standard protein charges, per person charge unless minimum specified)

- **SLICED HONEY HAM** | brown sugar glaze, caramelized onions, roasted apples (\$125) (GF) (25ppl min)
 - **CARVED TURKEY BREAST** | turkey gravy, cranberry compote (7-10ppl \$110) (GF)
 - **LAMB SHANK** | rosemary mint, garnish (\$28pp) (GF)
 - **BRAISED SHORT RIB** | red wine demi, petite potatoes, carrots, mushrooms, herbs (\$25pp) (GF)
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LIBATION PACKAGES

open cider, wine & beer \$35

priced per person

- UNLIMITED POURS OF ALL CIDERS
 - HOUSE WINE
 - BEERS
-

open bar \$45 priced per person

- UNLIMITED POURS OF ALL CIDERS
 - HOUSE WINE
 - BEERS
 - CURATED COCKTAILS
-

ticketed cider and wine bar \$18

priced per person - 2 drinks per person

10 oz cider pour, 10oz beer pour, and wine only

ticketed full bar \$28

priced per person - 2 drinks per person

full bar available

barrel room packages

limited to only cider cans, beer cans, house wines and NA beverages. Batch cocktail options are available upon request.

cider tours

as an add on, explore the factory and take a guided tasting with one of our cider masters!

- \$10(PP) - 20 MINUTE STEM CIDERS TOUR
- \$25(PP) - TOUR & GUIDED TASTING
- \$30(PP) - TOUR & GUIDED TASTING & GLASS



non-alcoholic beverages

Bar Consumption to be finalized at event close

- APPLE JUICE (\$5)
 - BOYLAN'S SODA (root beer, cola, black cherry) (\$5)
 - SUN-TEA (\$3)
 - LEMONADE (\$3)
 - KOMBUCHA (\$5)
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ticketed non-alcoholic beverages - \$10

2 drink tickets for NA drinks

****wedding beverage package pricing does change with additional hours added to your event. We do not allow shots of flights as part of any package.****

